

Champagne Christophe Mignon



ADN DE MEUNIER BLENDED ROSÉ EXTRA BRUT

Composition : 100% Meunier

Added sugar : Between 3 and 5 g/L

Grapes Harvested : 2017/2018

Bottling and disgorgement : following the lunar calendar

Content : Bottle 75cl

Terroir

Vineyard : in Festigny and Le Breuil.

Soil : a silty, clay limestone - Terroir Marne valley

Orientation : south/south-west

Vines : average age of the plots is 45 years

Our working methods are « alternative », but without any certification. We follow the lunar calendar.

Harvest

Manually harvested with careful monitoring and control of grape maturity. We use two pneumatic presses, 2 000 and 4 000 kgs capacity.

Vinification

Divided into plots. Stainless steel or enamelled steel tanks. **No malolactic fermentation**

Bottled in : 2019

Average ageing in bottle : 30 months

Disgorgement : date is indicated on the label

Based on Non Vintage, with addition of **16 to 20% of home made Meunier red wine.**

Tasting

Warm salmon color, with elegant ruby reflections, delicate and persistent ring of bubbles.

Fruity, powerful and generous nose, with lychee, raspberry and cherry.

Very fresh, vital and elegant on the palate, with orange and strawberry flavors. Ends with silky and energetic finish.